



# Outturn

October 2024  
SMWS Switzerland

START  
OF SALES:  
SATURDAY  
5 OCTOBER





Our current Outturn brings together a colourful bouquet of exclusive bottlings.

We presented the first anniversary bottling for 30 years of Society in Switzerland: **4.384: *The beach beckons*** back in spring, and now the second bottling follows with **35.386: *A cup of kindness***. This is a sister cask to the 20 Year Society bottling in Switzerland. Do the maths: now simply 10 years older. But that's not all – this year's Gathering bottling is also included: **112.126: *The loveliest little lovely whisky*** – this was selected by members in a small vote at last year's 'The Swiss Whisky Festival' in Baden.

As every year, the October Outturn is also packed with information about upcoming events. Ten tastings are still to come before the end of the year, our anniversary event in Bern on 12 October, this year's 'The Swiss Whisky Festival' at Trafo Baden on 15 and 16 November and the dates for the Burns Supper in January 2025 have already been set.

Last but not least, you can get in the mood for the end of the year with our whisky calendar or our suggestions for Christmas gifts.

I hope you enjoy reading this issue and I look forward to seeing if one or two bottlings catch your eye.

Sincerely

A handwritten signature in white ink, appearing to read 'Patric Lutz', with a stylized flourish at the end.

Patric Lutz

WHISKY KNOWLEDGE

# CASK VARIETY

*There are plenty of things that make The Scotch Malt Whisky Society's single malt bottlings special – their individuality, their variety and of course their rarity. It's no secret that lots of the magic takes place during the spirit's maturation, but it might come as a surprise just how many strings the Society's Whisky Team have to their bow, as Duncan Gorman reports.*



**There's always been a big debate over how much influence a cask has over a whisky's final flavour. At the Society we're most passionate about single cask whisky, meaning that a cask's influence over the whisky changes from bottle to bottle because each one is entirely unique. There is however one thing we can be certain of – that there is an infinite number of flavours waiting to be discovered. In the past year alone, the Society bottled over 160 different spirits and used around 100 different wood types.**



*Toasting or charring the cask's staves for different times can dramatically change how the spirit interacts with the wood.*

## QUALITY AND VARIETY

Bourbon casks are in some respect the workhorses of the Scotch whisky industry, and are renowned for offering a sweet, honey and vanilla character to the whisky. Alongside the notes of coconut from the high lactone count found in American oak, these casks can make for a very approachable dram. In recent years sherry casks have also rocketed in popularity, whether it's the well-balanced nuttiness from oloroso, or the decadent dark fruits from Pedro Ximenez (PX).

First fill sherry casks are known for having a large influence on the whisky over a relatively short period of time and are often used during periods of additional maturation (a process where the spirit is moved from its initial cask

to a new cask for further aging of two years minimum) here at the Society.

The Scotch Malt Whisky Society thrives in sourcing a diverse variety of casks as cask operation planner, Ed Furnston-Evans, says: "We have an established approach to experimenting and expanding the range of cask types in our inventory, based on evaluating the impact that different casks have on different spirits, which allows us to match the best casks to let our whisky really shine," he says. "There are two main objectives to our cask selection process – we aim to deliver the best possible quality and a high level of variety. By proactively engaging with our wide variety of suppliers, visiting wineries and cooperages, we are able to ensure we get the best quality casks available, and also hear about novel casks that we can share with our members."

# FREEDOM TO EXPERIMENT

Over the years our Whisky Team have been responsible for more than a few unique bottlings, letting their imaginations run wild, as Society whisky and Tasting Panel coordinator Julien Willems elaborates: “I would say that a great example of unique casks and experimentation by the Society has been the hybrid cask series made up of both European and American oak. It included gems like Cask No. **64.138: Perfect for tannin**’. We’ve also been working with casks where each stave had been handpicked at cooperages for its high lactone content, which is associated with coconut aromas, giving us a somewhat bonkers Cask No. **80.33: An Advocaat snowball**.”

There are a huge number of parameters that can change the way a cask interacts with its spirit. The easiest one to spot is usually whatever the cask has been used to hold beforehand.



*SMWS whisky and Tasting Panel coordinator Julien Willems*

Casks that have previously held rum offer a tropical twist over the spirit, creating flavours like exotic fruits or molasses. Meanwhile in a similar fashion to sherry, port casks offer hints of ripe fruit, spice and subtle sweetness. The Society has even experimented with the use of stout beer barrels, although we’re still waiting patiently to get a taste of the finished article.

Julien adds: “Recently, we have also seen a number of rarer wine casks such as cosecha wine casks from a bodega that only uses PX grapes, no matter the style of wine they produce, with bottlings such as Cask No. **1.286: The finesse and energy of a hummingbird**, and since we are on the topic of bodegas, we’ve had a number of actual bodega sherry casks, or things that are uncharted territory such as French oak Jamaican rum that gave our members new flavours to explore in **Batch 20: Whisky Baba** or Cask No. **6.66: The Devil’s call**.”

However, our Whisky Team need to be careful not to push the limits too far, with the Scotch Whisky Association (SWA) enforcing strict maturation laws. Casks that have been used to hold fermented liquid, or that’s been distilled from stone fruits, are off limits. Sometimes even using the correct cask type isn’t enough to pass requirements, with the clause stating: “Regardless of the type of cask used, the resulting product must have the traditional colour, taste and aroma characteristics of Scotch whisky.”

This is an addition Julien has come close to, as he explains: “One of the challenges we sometimes encounter are casks that conform

with SWA requirements but yield unexpected results. Think of Cask No. **48.104: Punnets of pink**, which was maybe a bit too pink for its own good!”

## LIMITLESS PARAMETERS

It's also worth noting that a cask's impact over a whisky will fade after time, and this is why most casks are categorised as being 'first fill', 'second fill' or 're-fill'. As you can imagine this refers to how many times the cask has been used to mature whisky, with 're-fill' covering any cask that has been used more than twice. However, these terms can only be used as a loose guide, as not every cask's history is known, so it can be impossible to know how long they've been used for.

You might also have heard our Whisky Team discussing a cask's toast or char level, which again can completely alter how spirit interacts with wood. Although it may sound a bit bizarre, this really is as simple as it sounds. A cask is toasted by flaming it at around 290°C, while charring is at a higher temperature of around 315°C. Toasting or charring the cask's staves for different times will offer various levels of influence, but generally this enables compounds like vanillin and eugenol in the wood to bring out more flavour in the whisky. Heat treatment also makes it easier for the spirit to penetrate the staves, again making it easier to extract these compounds. It's also quite common for used casks to be given

an 'STR' treatment where they are shaved, toasted and re-charred, which helps make wine barriques quality vessels for whisky maturation.

These are just a few of the almost limitless number of parameters used to influence the impact of each individual cask. By experimenting with a range of various spirits, wood types, toasts, chars and additional maturation, each cask released by the Society is a unique fingerprint never to be repeated again.

Julien finishes by saying: “In the last year alone, we have bottled over 160 different spirits coming in just about 100 different wood types, and this is not even taking into account the number of fills of these casks. So the number of permutations you could imagine – and the ones we've already produced – are just eye-watering.

We are always searching, discovering, experimenting, sometimes following traditional guidelines, sometimes going against the grain, all for the sake of variety, flavour exploration and discoveries.

Our mandate is to create the widest possible variety of quality drams, faithful to the idea that there is a whisky for everyone. So, in a nutshell, the 'usual' you can look forward to is our inherent unusually wide expansion of the flavour horizons we strive to create for our members.”



# WHISKY CALENDAR 2024

*Offer or treat yourself with a variety of drams over 25 days, from young to old, representing most of the Society's taste profiles.*

There are two versions: one with details of the whiskies, and the other with numbers only. This way, those who are up for the challenge can see how they fare; a sealed envelope contains the answers.

<b>CONTENT</b>	<b>25 x 5cl</b>
<b>PRICE</b>	<b>CHF 315.-</b>
<b>TO ORDER VISIT</b>	<b><a href="http://shop.smws.ch">shop.smws.ch</a></b>
<b>DELIVERY</b>	<b>From mid November</b>

## WHISKY CALENDAR WITH INFORMATIONS

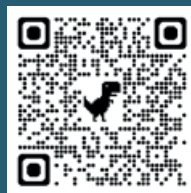


## WHISKY CALENDAR NUMBERED ONLY





# GIFT MEMBERSHIP



*Christmas is coming, and it's time to start thinking about what gifts to buy for the important people in your life.*

As a member of the SMWS you already know the delights of being part of our all together unique group of whisky lovers. So why not share the Society experience with your nearest and dearest by giving them the gift of membership this year?

Options start at CHF 80.– and so you can build the perfect gift for your favourite whisky lover. Add a bottle of whisky, the

new edition of the book “The Founder’s Tale” or the society tasting kit to get them started on their Society journey, it’s bound to be the most heart-warming and lips-smacking gift in their stocking this year – and one that keeps on giving.

## TO ORDER VISIT

[smws.ch/en/gift-membership](https://smws.ch/en/gift-membership)

CHF  
80



**NEW MEMBERSHIP**

CHF  
90



**NEW MEMBERSHIP  
with an individual  
whisky bottle**

CHF  
210



**NEW MEMBERSHIP  
with book “THE  
FOUNDER’S TALE”**



**NEW MEMBERSHIP  
with society tasting  
kit**

17 AND 18 JANUARY 2025

# BURNS SUPPER

Enjoy a Scottish evening in honour of the national poet Robert Burns. Our ceremony master Robin Laing will lead you through the evening with poems and songs including a bagpipe player.

The price of CHF 120.– includes entertainment, aperitif, three-course menu with lots of “Haggies, Neeps and Tatties” (alternatives available), mineral water and coffee/tea.

**BOOK YOUR TABLE NOW**

[shop.smws.ch](http://shop.smws.ch)



**FRIDAY, 17 JANUARY 2025, 19:00**

**LA TABLE DE URS HAURI BERN**

Zeughausgasse 19, 3011 Bern

**SATURDAY, 18 JANUARY 2025, 19:00**

**LANDHOTEL HIRSCHEN ERLINSBACH**

*For members the Landhotel Hirschen offers a special price to spend the night:*

Accommodation in a double room  
incl. breakfast for 2 persons CHF 200.–

Accommodation in a single room  
incl. breakfast CHF 150.–

Hauptstrasse 125, 5015 Erlinsbach

**PLEASE BOOK YOUR ROOM DIRECTLY AT THE HOTEL:**

**[WWW.HIRSCHEN-ERLINSBACH.CH](http://WWW.HIRSCHEN-ERLINSBACH.CH)**

## GREASY WEE UPSTART

YOUNG & SPRITELY

CASK NO. 78.74  
CHF 99.-



<b>REGION</b>	<i>Highland</i>
<b>INITIAL CASK</b>	<i>Ex-Bourbon Hogshead</i>
<b>FINAL CASK</b>	<i>2nd Fill Ex-Px Hogshead</i>
<b>AGE</b>	<i>9 years</i>
<b>YEAR</b>	<i>19 June 2014</i>
<b>OUTTURN</b>	<i>264 bottles</i>
<b>ABV</b>	<i>58.7%</i>

Pinewood saps, new leather strops, treacle tart and some lovely natural tar extracts were all noted up front. We also detected hessian, herbal ointments and youthful brandy notes. A little water evolved the nose towards sawn rosewood, lemon rinds, lightly sooty and mineralic notes, then toasted almonds and impressions of hand cream. The palate opened with eucalyptus resins, shoe polish, herbal toothpaste and lanolin. We noted a lovely balance between medical, earthy and darkly fruity. Reduction brought polished leather, sooty and herbal touches, hints of wintergreen, unlit cigars and ginger coated in bitter dark chocolate. After being matured for four years in a bourbon hogshead, we then transferred this whisky into a second fill PX sherry hogshead.

## OCH, MORE AN' MORE AN' MORE!

JUICY, OAK & VANILLA

CASK NO. 64.147  
CHF 92.-



<b>REGION</b>	<i>Speyside</i>
<b>CASK</b>	<i>1st Fill Ex-Bourbon Barrel</i>
<b>AGE</b>	<i>11 years</i>
<b>YEAR</b>	<i>5 December 2011</i>
<b>OUTTURN</b>	<i>211 bottles</i>
<b>ABV</b>	<i>58.3%</i>

The rich and robust profile suggested to us waxed canvas, starched linens, citrus air fresheners and things such as lanolin and dried pollens. We also found a touch of pine resins and vanilla custard in the background. Reduction brought plum stones, rice wine and lemon barley water with a hints of damp bark and ginger. The neat palate was full of wood spices, firm and creamy vanilla pudding, green fruits and exotic fruit teas. A wee refreshing tang of spearmint in the background added balance. With water we got more subtle spiciness along with lemon curd, savoury pastries, shilling ales, cough sweets and heather honey.

## CLEAN AS A WHISTLE

SWEET, FRUITY & MELLOW

CASK NO. 85.87

CHF 119.-



<b>REGION</b>	<i>Speyside</i>
<b>INITIAL CASK</b>	<i>Ex-Bourbon Hogshead</i>
<b>FINAL CASK</b>	<i>2nd Fill Limousin Oak Hogshead</i>
<b>AGE</b>	<i>15 years</i>
<b>YEAR</b>	<i>13 December 2007</i>
<b>OUTTURN</b>	<i>248 bottles</i>
<b>ABV</b>	<i>57.7 %</i>

The nose picked up pleasant sweetness (barley sugars, brownie, tinned fruit salad) and clean notes of freshly ironed laundry, expensive new carpets and soft leather gloves. The palate combined orange blossom honey and marmalade with caramelised almonds, marzipan and apricot iced tea; finishing with fennel, eucalyptus and tart fruit skins. The reduced nose had apple blossoms falling on waxed jackets, rhubarb rock, sherbet lemons and tinned lychees. All of this synthesised into a palate of fruit candies, nougat, stewed apple (with clove) and tea tree oil. After 12 years in ex-bourbon wood we transferred this into a second fill Limousin oak hogshead.

## SWEET SERENITY AND TEASING MUSK

SWEET, FRUITY & MELLOW

CASK NO. 5.112

CHF 179.-



<b>REGION</b>	<i>Lowland</i>
<b>CASK</b>	<i>1st Fill Ex-Bourbon Barrel</i>
<b>AGE</b>	<i>19 years</i>
<b>YEAR</b>	<i>27 January 2003</i>
<b>OUTTURN</b>	<i>205 bottles</i>
<b>ABV</b>	<i>58.5 %</i>

The nose combined a sweet serenity (honey, fudge, honeycomb bars) with an aromatic rhapsody of hothouse flowers, eucalyptus, pine needles and tobacco, plus a sharper shaft of sherbet fountains, lemongrass and rhubarb. The palate was sweetly tropical, with soothing spice – playful, yet mature at the same time – butterscotch, stone fruits, sandalwood and a finish of gingerbread, dark chocolate and tobacco strands. The reduced nose gave us marzipan, honey menthol throat sweets and teasing musky floral incense smoke. The palate still had a broad spectrum, from light and breezy (lime juice, perfume, cherries in syrup) to spicy Christmas sweets and exotic wood.

## FINE OAK

SPICY & SWEET

CASK NO. 24.173

CHF 169.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Oloroso Butts</i>
FINAL CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>15 years</i>
YEAR	<i>13 October 2008</i>
OUTTURN	<i>258 bottles</i>
ABV	<i>61.6 %</i>

The Panellists all found this one possessed a decidedly menthol note at first nosing, recording impressions of eucalyptus, menthol rolling tobacco and dried mint. Then we found sandalwood, flower pollen, miso and dried thyme. A little reduction brought the sweet and gooey feeling of clotted cream, along with milk chocolate, porridge sweetened with flower honey and vanilla sponge cake. The neat palate was quite powerful and intense, with many notes of cocoa, dried chilli, toasted pine nuts, lemon balm and aged sweet wines. Water brought out some crystallised fruits, tea tree oil, medicinal vapour rubs and more hints of tobaccos, cupboard spices and chocolate. At 10 years of age, we combined selected casks from the same distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.

## WAXY MCSHERRYFACE

SPICY & SWEET

CASK NO. 77.73

CHF 119.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Ex-Oloroso Hogshead</i>
AGE	<i>13 years</i>
YEAR	<i>7 April 2009</i>
OUTTURN	<i>164 bottles</i>
ABV	<i>57.4 %</i>

First nosing suggested to us waxed jackets, pine needles and spice, plus raisins, mint julep, malted milk biscuits and old-school dunnage warehouses. Some water added many notes of walnuts, tobacco pouches, dried tarragon, mushroom powder and cookie dough. The palate was initially full of mineral oils, waxes, putty, chai tea, spiced winter ales and smooth notes of old calvados and sultanas. Water brought milk chocolate sweetness, fruit loaf, yellow plums, olive oil cake, pistachios and caramel sauce. This matured for 10 years in a bourbon hogshead before being transferred to a second fill oloroso hogshead.

## FULL FRONTAL DICHOTOMY

DEEP, RICH & DRIED FRUITS

CASK NO. 39.275

CHF 149.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Oloroso Hogshead</i>
AGE	<i>16 years</i>
YEAR	<i>24 July 2006</i>
OUTTURN	<i>255 bottles</i>
ABV	<i>56.7 %</i>

Perfumed aromas mixed with toffee apples, dessert wine and calvados while toasted pine nut and crushed oily brazil nuts were sprinkled on to marmalade-glazed pork belly. The palate, however, was rich and dark with burnt toffee, molasses and pine tar blending into maple syrup, liquorice and Christmas cake. Water released lighter aromas of caramel, mojito cocktails and grilled pineapple served with mint chocolate ice cream and menthol rub. Back to the palate and delicious spices now combined with rum with ginger ale, coffee and bitter marmalade. Burnt fruitcake joined heavy wood with firm tannins on a finish that was both dry and sweet. After 13 years in a bourbon hogshead, this was transferred to a Spanish oak oloroso hogshead.

## A CONTEMPLATIVE DROP

SPICY & DRY

CASK NO. 73.149

CHF 91.-



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>11 years</i>
YEAR	<i>19 April 2011</i>
OUTTURN	<i>228 bottles</i>
ABV	<i>59.6 %</i>

Some lovely initial aromas included cloudy cider, haystacks, mint chewing gum and Turkish delight. We also noted rosehip tea, cough medicine and pollen-heavy lilies. A splash of water revealed a firm chalky side, with aromas of waxed canvas, dried yellow flowers, white tea and mineral oils. When neat the palate had a warmth of pink peppercorns, oatmeal flapjack, dried apricot and toasted sunflower seeds. Reduction brought out plain popcorn, white mushrooms, turmeric, suet and peppery watercress. Elegant, subtle and very pleasing.

# FORAGING FRUITS OF THE FOREST

## SINGLE CASK SPIRITS

CASK NO. B7.12  
CHF 86.-



<b>REGION</b>	<i>Indiana</i>
<b>CASK</b>	<i>1st Fill #4 Char Barrel</i>
<b>AGE</b>	<i>5 years</i>
<b>YEAR</b>	<i>10 June 2016</i>
<b>OUTTURN</b>	<i>204 bottles</i>
<b>ABV</b>	<i>56.3 %</i>

We foraged for fruits in the forest on a sunny autumn day with a gentle breeze carrying a floral perfumed scent to us and softly swaying the coloured leaves on the trees. We took a sip out of a flask filled with Ovaltine hot chocolate and enjoyed some fluffy blueberry muffins. After we added water the fig rolls, caramel bars and toffee cookies came out and we decided to get home and have a nutty espresso Martini, using coffee and walnut liqueur next to vodka and espresso coffee. The mash bill for this bourbon consists of 60 % corn, 36 % rye and 4 % malted barley, matured in a #4 char new oak barrel with #2 char heads.

# DIET PEAT

## LIGHTLY PEATED

CASK NO. G15.34  
CHF 77.-



<b>REGION</b>	<i>Highland</i>
<b>CASK</b>	<i>2nd Fill Ex-Bourbon Barrel</i>
<b>AGE</b>	<i>8 years</i>
<b>YEAR</b>	<i>20 May 2014</i>
<b>OUTTURN</b>	<i>189 bottles</i>
<b>ABV</b>	<i>59.9 %</i>

As often with these parcels, we found a wonderfully different take on peat flavour. It opened with soft and aromatic notes of bandages, gauze and mouth gel. Then it dovetailed with citrus curds, sweet cereals, cough mixtures and a lightly chalky smokiness. Reduction brought more playful notes of mint choc chip ice cream, American cream soda, gorse flower and an ethereal and fragile peat smoke. The neat palate was brimming with tropical juices, sweet children's cough medicines, herbal syrups, menthol and camphor balm, pollens and banana liqueur. Some water brought classical vanilla and bubblegum vibes, along with a gentle peppery warmth and medicinal embrocations.





# ROAST AND TOAST BY THE COAST

PEATED

CASK NO. 53-485  
CHF 135.-



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill American Oak Oloroso Hogshead</i>
AGE	<i>13 years</i>
YEAR	<i>27 April 2011</i>
OUTTURN	<i>246 bottles</i>
ABV	<i>56.2 %</i>

After 10 years in ex-bourbon wood, this was transferred into a first fill American oak oloroso hogshead. The nose combined muirburn, burnt straw and pipe racks (smoke, ash, old wood) with black tea, dark chocolate and sticky honey glaze on roast pork. The smoke intensified on the palate, swirling around with roasting coffee, toasted pistachios and pumpkin seeds, golden syrup on burnt toast and a tingling finish of chilli, cardamom and smoked paprika. The reduced nose found old ship's timbers and hints of plastic on beach bonfires. The palate now had roasted chestnuts, burnt coconut and apple sauce on five-spice belly pork.

# PLEASE ACCEPT OUR APOLOGIES ...

PEATED

CASK NO. 3-353  
CHF 260.-



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill Ex-Oloroso Hogshead</i>
AGE	<i>20 years</i>
YEAR	<i>16 February 2004</i>
OUTTURN	<i>248 bottles</i>
ABV	<i>57.3 %</i>

The Panel felt that this was, frankly speaking, a ridiculous nose. It was shamefully riddled with exotic fruits wrapped in serrano ham, smoked pink sea salt, and salt and balsamic vinegar crisps, with wafts of pure blue peat smoke interweaving everything. Almost embarrassing in its downright gorgeousness. With water it developed stunning complexity, evoking bone-dry aged Loire chenin blanc, peppery waxiness, smoked exotic fruit teas, salt and chilli squid, lime juice and seawater, and crystallised tropical fruits. We felt it had become utterly disgraceful by this point. The palate was immediately, unapologetically and boisterously tropical, salty, camphory, peaty and coastal. We found nori, soy sauce, young calvados distillate, smoked teas, iodine and a stunningly resinous and thick texture. Heads were in hands by now! Reduction only served to enhance this outrageously oily and tropical palate, as into the mix we noted pristine salinity, tar extracts, pickling juices, papaya, brined olives and guava jam. The finish and aftertaste had to be redacted for reasons of common decency. This was matured in a bourbon hogshead for 17 years before being transferred to a second fill Spanish oak oloroso hogshead.

# BANANA ZIP WIRE

## SINGLE CASK SPIRITS

CASK NO. R9.11  
CHF 125.-



REGION	<i>Panama</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>16 years</i>
YEAR	<i>31 January 2006</i>
OUTTURN	<i>230 bottles</i>
ABV	<i>61.2 %</i>

The initial nose suggested to us bananas, baked in brown sugar and drenched in caramel sauce. Then eaten next to a burning hospital! It continued to open up with smoky BBQ sauce, charcoal embers and sticky natural tar extracts. A lot of fun, we agreed. Water brought out funny notes of fermenting strawberry and pickled cherries. Sour Belgian farmhouse ales and overripe banana wrapped in bandages. The palate opened with brown bread, medicines, gauze, salted toffee, coffee and something like seawater mixed with bacon jam! Bonkers stuff! Reduction softened things and brought lightly smoked olive oil, birch beer, mineral oil and black olive bread.

# RAW DIAMOND WITH A FRENCH POLISH

## SINGLE CASK SPIRITS

CASK NO. R2.20  
CHF 132.-



REGION	<i>Guyana</i>
INITIAL CASK	<i>Ex-Bourbon Barrel</i>
FINAL CASK	<i>2nd Fill French Oak Barrique</i>
AGE	<i>18 years</i>
YEAR	<i>31 July 2004</i>
OUTTURN	<i>214 bottles</i>
ABV	<i>64.6 %</i>

A surprisingly herbal note greeted the panel with descriptors like feverfew tea, ginseng coffee next to mixed herb salsa verde and pink peppercorn sauce. Seamlessly followed by the palate, earthy and vegetal with hints of a gingerbread, cinnamon and clove dusted apple pie but also bramble and vanilla jam. Water added a herbal crust on a tuna steak and sweet, brown sugar barbequed meatballs, while to taste the sweetness really came to the fore with sticky toffee pudding and dark chocolate sponge cake accompanied by a glass of cherry cola. Following 12 years in an ex-bourbon barrel, we transferred this whisky into a second fill toasted French oak barrique that was previously used to mature whisky 121.98.



## THE FINE PRINT

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### ORDERS

We are happy to accept orders by telephone, fax, email or via our online shop. Phone calls in the course of commercial transactions may be recorded.

### DELIVERY

Deliveries will be carried out via Swiss Post's parcel service. The mailing costs are CHF 8.– for Economy (standard), CHF 10.– for Priority and CHF 20.– for Swiss-Express "Moon". No mailing costs will be charged on orders over CHF 400.– (mailing by Economy).

### COMPLAINTS

Damaged goods must be returned to the post office immediately, or no later than within 7 days, and the appropriate damage report must be filled in at the post office.

### EXCHANGES/RETURNS

Your order is binding. As a rule, ordered goods can neither be exchanged nor returned with the exception of goods that have sustained damage in transit, or incorrect deliveries.

### PRICES

Unless otherwise stated, the prices specified by us (by telephone, in price lists, by email or in the online shop) should always be understood as being in Swiss francs including statutory VAT (VAT No. CHE-249.623.143 TVA). Price information should always be understood as referring to the specified package (in most cases, per bottle). We explicitly reserve the right to change our prices and offers, as well as delivery options.

# VISIT THE SOCIETY AT THE SWISS WHISKY FESTIVAL

## The Swiss **WHISKY** Festival



**NOVEMBER 15TH & 16TH 2024  
IN BADEN**

**TRAFO BADEN  
BROWN BOVERI PLATZ 1  
5400 BADEN**

FURTHER INFORMATION  
[WWW.WHISKY-FESTIVAL.CH](http://WWW.WHISKY-FESTIVAL.CH)

SOCIETY CASK NO: 112.126

# THE LOVELIEST LITTLE LOVELY WHISKY

THE SCOTCH WHISKY

## THE GATHERING

Exclusive cask selected for  
Members

### THE LOVELIEST LITTLE LOVELY WHISKY

JUICY, OAK & VANILLA

CASK NO. 112.126  
CHF 92.-



<b>REGION</b>	<i>Highland</i>
<b>CASK</b>	<i>1st Fill ex-Bourbon Barrel</i>
<b>AGE</b>	<i>10 years</i>
<b>YEAR</b>	<i>19 July 2013</i>
<b>OUTTURN</b>	<i>211 bottles</i>
<b>ABV</b>	<i>60.2 %</i>

The neat aroma suggested to us crushed nettles and crisp New Zealand sauvignon blanc with many lovely tropical inflections. We also found some sweeter hints of bubblegum and yellow flowers. This was charming and undeniably lovely we agreed. With water it revealed milk stout and cocoa, then dried mango, runny honey and fruit salad juices “typical of this lovely make so far. The palate was superbly fruity and thick, with exotic fruit juices, tropical bonbons, flower nectars, more honey and wee tangs of citrus sherbet and lanolin. Reduction brought further exotic fruit complexity: fruit teas, flower nectars, young sauternes, jasmine flower and limoncello, with a hint of toffee and vanilla tablet in the aftertaste. Lovely!



**SATURDAY, 12 OCTOBER 2024**

# ANNIVERSARY EVENT IN BERN

**PUT TOGETHER YOUR OWN  
PERSONAL PROGRAMME  
FOR THE DAY**

**30TH ANNIVERSARY CELEBRATION FROM 12 TO 8 PM**

Entrance fee including:

Food and water all day

Robin Laing live concerts

Tasting of one dram of each of the two anniversary bottlings  
*35.386: A cup of kindness* and *4.384: The beach beckons*

CHF 95.–

Soft drinks, beer and wine can be purchased at the Casino Bar.

The additional drams at the whisky bar are charged separately at our tastings – everyone can buy as much as they like, nobody has to.

IN CELEBRATION OF  
**30+**  
**YEARS**  
OF THE SOCIETY'S  
SWISS CHAPTER

## TASTING AT 3.30 PM "OLAF'S CHOICE"

5 whiskies, selected and commented  
by Olaf Meier

Duration: 1 hour

In addition to admission CHF 45.-

## AT 18:30 ISLAY RARITIES TASTING

33.50 dest. 05.1994 | 10 years old

3.212 dest. 04.1994 | 19 years old

23.57 dest. 04.1993 | 11 years old

53.90 dest. 01.1993 | 11 years old

29.58 dest. 11.1993 | 12 years old

Presented and commented by Olaf Meier

Duration: 1 hour

In addition to admission CHF 90.-

# 4.384

IN CELEBRATION OF  
**30+**  
YEARS  
OF THE SOCIETY'S  
SWISS CHAPTER

## THE BEACH BECKONS

LIGHTLY PEATED

CASK NO. 4.384  
CHF 249.-



<b>REGION</b>	<i>Highland</i>
<b>INITIAL CASK</b>	<i>Ex-Bourbon Hogsheads</i>
<b>FINAL CASK</b>	<i>2nd Fill Heavy Char #4+ Hogshead</i>
<b>AGE</b>	<i>20 years</i>
<b>YEAR</b>	<i>26 May 2003</i>
<b>OUTTURN</b>	<i>264 bottles</i>
<b>ABV</b>	<i>54.5 %</i>

The smell evoked pleasant memories of sitting on Scapa beach looking out across the bay, with one distillery to the right and one higher up to the left. One could smell that the malting process was in operation as the fresh sea breeze carried the sweet peat smoke down the hill to mingle with aromas of rockpools and seaweed. This was smoky, salty and malty on the palate, like grilled lobster tails. Diluted, we inhaled the scent of apple pie and toast with heather honey, while to taste, smoked salmon tiramisu with mascarpone and lime. At 16 years of age, we combined selected hogsheads from the same distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.





# 35.386

START  
OF SALES:  
SATURDAY  
12 OCTOBER

## A CUP OF KINDNESS

SWEET, FRUITY & MELLOW

CASK NO. 35.386

CHF 395.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Toasted Hogshead</i>
AGE	<i>28 years</i>
YEAR	<i>24 November 1994</i>
OUTTURN	<i>112 bottles</i>
ABV	<i>55.6 %</i>

We grabbed a classic waiter's friend corkscrew and opened a bottle of single vintage bordeaux white wine. The aroma that greeted us was that of a soft, creamy fruitiness with hints of toffee and vanilla, plus hints of toasted oak in the background. On the palate there were spiced banana chocolate sundaes as well as spiced banana and walnut pies. Following careful reduction, a refreshing peppermint tea was served at first before we discovered coconut and lime jellies and lemon verbena ice cream over poached pears. The taste was that of a cup of kindness – hot chocolate made with almonds, agave nectar, a cinnamon stick, a few cardamom pods and a couple of slices of fresh ginger.

# SHARE YOUR STORY

Josef Tschan-Studer  
Member since 2020



*'Under the title 'Share your Story', we have called on our members to share their own personal whisky story. Here is the first story'*

## THE REAL REASON FOR THE 'WATER OF LIFE'

I had my first whisky experience with about 45 – back then with the usual suspects that were available in Switzerland.

My first single malt was a Lagavulin that a friend offered me. And so I began to buy and savour a single malt from time to time.

I soon discovered the wonderful Glenmorangie whiskies from the Highlands and bottle after bottle followed. In 2014, my daughter was diagnosed with a very aggressive bone cancer and a long story of suffering began for my whole family. Surgery followed chemo and chemo followed surgery. We commuted back and forth from our home to the clinic in Basel for around a year. At some point I said to myself that I also needed to look after myself and cultivate some kind of hobby. And so I began to immerse myself intensively in the world of whisky. I read a lot of literature, travelled to Scotland and organised whisky dinners with my friends or passed on my knowledge at private tastings. Above all, however, I dedicated myself more and more to the 'water of life' because, thank God, my daughter survived her serious cancer and is now considered cured. In the meantime, my collection grew and I built my own whisky room called 'Warehouse No 3'. The fact that Glenmorangie has a whisky with the same name only became apparent later. Today, over 400 whiskies are stored in my 'man cave', mostly from Glenmorangie but also rarities from other distilleries. After a stressful week, I like to retire to my warehouse No. 3 and enjoy a fine dram. I also like to spoil my guests and friends with a good 'uisge beatha'.



# TASTINGS

**TIMES  
TASTINGS  
19:00 TO 22:00**

At our tastings 5 whiskies will be presented. Some of them might have appeared in the Outturn, some might be surprises. We will also serve you bread and cheese.

You will then have the opportunity to buy drams of other whiskies from the currently available range and purchase bottles.

Price per person CHF 65.-.

DATE	CITY	LOCATION
Friday, 1 November	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 7 November	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 8 November	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 28 November	<b>St. Gallen</b>	Hofkeller, Klosterhof 3
Wednesday, 4 December	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 5 December	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 6 December	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Wednesday, 11 December	<b>Lucerne</b>	Hotel Schweizerhof, Schweizerhofquai
Thursday, 12 December	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 13 December	<b>Lausanne</b>	Tibits (1st floor), Place de la Gare 11
Friday, 31 January 2025	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 6 February 2025	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 7 February 2025	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 6 March 2025	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 7 March 2025	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 13 March 2025	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 14 March 2025	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 20 March 2025	<b>Lucerne</b>	Hotel Schweizerhof, Schweizerhofquai
Friday, 21 March 2025	<b>St. Gallen</b>	Hofkeller, Klosterhof 3
Friday, 2 May 2025	<b>Lausanne</b>	Tibits (1st floor), Place de la Gare 11
Thursday, 8 May 2025	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 9 May 2025	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 16 May 2025	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz

**RESERVATIONS  
ARE REQUIRED  
FOR ALL EVENTS**

Please buy your ticket online, by phone or email. Places are guaranteed only when paid. We cannot accept cancellations; however, if there is a waiting list,

we will try to find another member to take your place. We reserve the right to cancel an event if participation is insufficient. Participants at tastings must be at least 18 years of age. Members can buy tickets for and bring guests along.



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